User Guide

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⚠ Safety Warnings & Advice

DO NOT use the GoChef™ Stand Mixer for any purpose other than those described in this manual.

Always switch off before adding or removing attachments.

Avoid contact with moving parts. To prevent damage or injury, keep hands, hair, clothing and utensils away from the mixer head during operation.

Intended for domestic use only.

Never leave the Stand Mixer unattended when in operation, especially around young children.

DO NOT leave the Stand Mixer plugged-in when not in use. Always unplug before cleaning.

DO NOT use any part that has become damaged.

DO NOT use to perform more than one task at a time. **DO NOT** use an attachment and a mixer head simultaneously.

DO NOT use if the power cable or plug is damaged.

DO NOT attempt to repair the Stand Mixer, power cord or plug if they become damaged. Repairs must only be made by a qualified service engineer.

Suitable for a wall mains socket only. Do not use with an extension cord or other adaptor.

DO NOT immerse the Stand Mixer, the power cord or the plug in water or in any other liquid.

DO NOT allow the power cord to hang over the edge of a countertop or sink, or to come close to any heated surfaces.

DO NOT operate the appliance for more than 10 minutes at one time. Allow at least 30 minutes rest before next use.

Use only on an even, level surface, with plenty of space available around the Mixer.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

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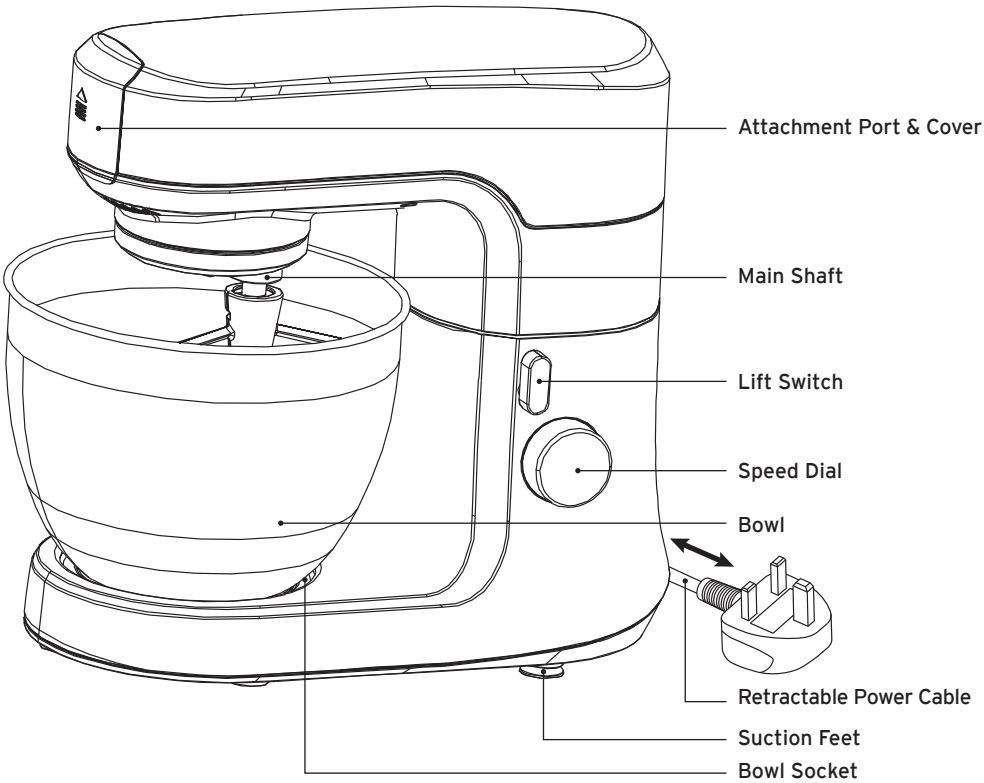
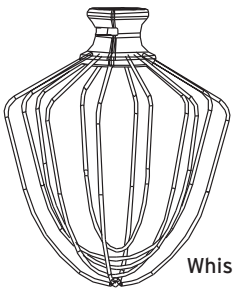
Your GoChef™ Stand Mixer

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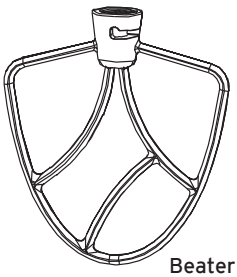
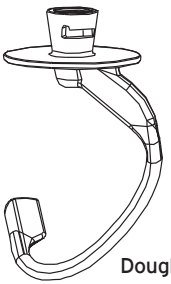
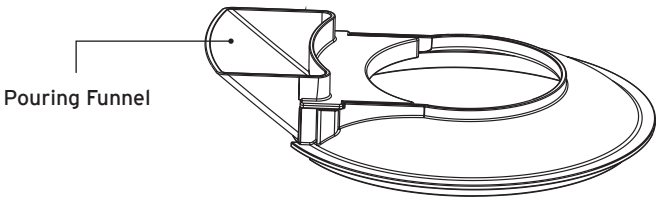

Beater


Dough Hook



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Using GoChef™ Stand Mixer

Before first use

Wash the bowl, mixer heads and splash guard in warm, soapy water. Allow to dry fully before first use.

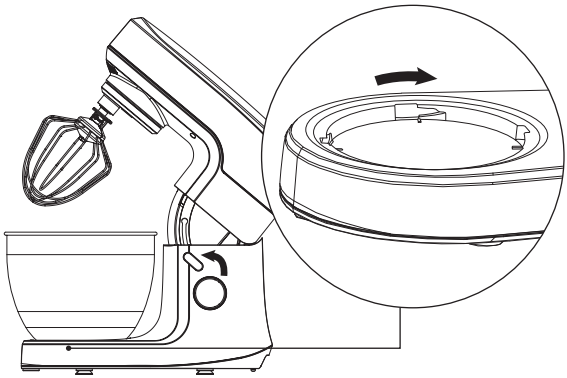
Placing the Bowl on the Stand Mixer

Ensure the Stand Mixer is unplugged before adding/removing attachments.

Turn the Lift Switch to the left. The top half of the Stand Mixer will rise, lifting up the Main Shaft.

There are four nodes on the base of the bowl. Line these up with the four slots in the Bowl Socket and push the Bowl down. Turn clockwise to fix in place.

Note: It is best to add your ingredients before placing the Bowl in the Bowl Socket, although you can add ingredients during use with the help of the Pouring Shield.



Choosing your mixer head

You have a choice of three mixer heads:

Beater: Ideal for making cakes, biscuits, pastry, icing, fillings and mashed potato.

Whisk: For eggs, cream, batters, light sponges, meringues, cheesecakes, mousses and soufflés.

Dough Hook: For yeast dough mixtures.

See speed and mixer head recommendations (page 7) for more details.

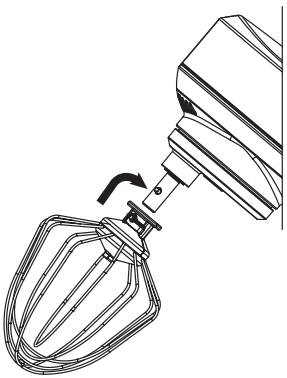
Fixing an attachment to the Main Shaft

On the top of each mixer head is a round socket with a square groove cut into it. With the top of the Stand Mixer still raised, locate the raised node on the Main Shaft.

Slide the mixer head onto the Main Shaft, ensuring the square groove slides over the raised node. Twist the attachment clockwise to fix in place.

To change the mixer head, simply twist anti-clockwise to remove.

Once the mixer head is fitted, push down on the top of the Stand Mixer to lower the Main Shaft and the mixer head into the bowl. When lowering the top, be careful not to trap your fingers in the gap between the top and bottom parts of the Stand Mixer.



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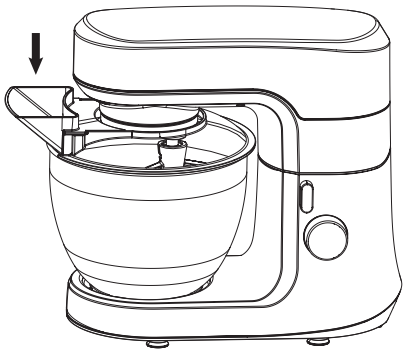
Using GoChef™ Stand Mixer

Fitting the Splash Guard



The Splash Guard ensures that liquid or powder ingredients don't spit and spill out of the bowl during mixing. It also helps you to add further ingredients to the bowl during mixing.

If you wish to use the Splash Guard, remove the Pouring Funnel (if necessary) from the Splash Guard. With the Main Shaft lowered and with a mixer head already in place, slide the Splash Guard around the Main Shaft. Rotate the opening in the Shield so it is positioned roughly at the front of the bowl.

Re-insert the Pouring Funnel by locating the raised bar on each side and sliding them into the two slots on each side of the Splash Guard opening.

Switching on

To turn the Stand Mixer on, simply twist the Speed Dial clockwise to ON.

Regardless of your ingredients or recipe, it is best to stay on the ON setting for a few rotations just to blend your ingredients a little without any risk of significant spitting or spilling.

Once your ingredients have started to blend, you can raise the speed to the level you require.

Please Note: Do not operate the appliance for more than 10 minutes at one time. Allow 30 minutes between heavy loads and extended periods of operation. As a safety feature the Stand Mixer will turn off if there is a risk of overheating. Unplug and allow to cool before using again.

When you have finished

Return the Speed Dial to OFF. Remove the Splash Guard, if used, by lifting out the Pouring Funnel and sliding the Guard out.

Use the Lift Switch to raise the top of the Stand Mixer and the Main Shaft.

To remove the Bowl, twist anti-clockwise and lift. To remove the mixer head, simply twist anti-clockwise and slide off.

Please Note: The Bowl and the mixer head may become hot during mixing. Use oven gloves to remove if using a high speed setting over a long period.

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Using the Attachment Port

A number of additional attachments are available for the GoChef™ Stand Mixer. These can all be easily fitted to the Attachment Port to offer a number of additional functions.

Attachments include*:

- Lasagne Sheet Roller
- Linguine Pasta Cutter
- Tagliatelle Pasta Cutter
- Grinder with sausage maker and kebab attachments
- Big Vegetable Slicer
- Small Vegetable Slicer

For more details, visit www.JMLdirect.com
*Subject to availability

Speed & Mixer Head Recommendations

ON

Stirring

For slow stirring, mashing, combining and to start mixing ingredients. Suitable for adding flour and dry ingredients to batter and adding liquids to flour. For mixing or kneading yeast doughs, but only for 60 seconds before rising to speed 1.

1 - 2

Slow mixing & kneading

For slow mixing and mashing. Suitable for mixing and kneading yeast dough and heavy batter; mashing potatoes and other vegetables; to cut shortening into flour; and to mix thin batters. Knead dough on setting 1 only.

3

Mixing & beating

For mixing, beating and medium-speed cake mixing. Suitable for semi-hard batters, such as cookies and biscuits; for combining sugar and shortening; and for adding sugar to egg whites for meringues.

4 - 5

Beating & creaming

For medium-fast beating and creaming, and high-speed cake mixing. Suitable for finishing mixing cake, doughnuts and other batters.

6 - MAX

Fast beating & whipping

For whipping cream, egg whites, boiled icing and mashed potatoes.

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Capacity & Time Recommendations

Attachment	Food	Maximum	Operating time
Whisk	Cream	250ml	5 minutes
	Egg white	8pcs	3 minutes
Dough Hook	Water	330ml	Mix for 30 seconds on the ON setting, then turn to setting 2 for a further 2 minutes* Note: We recommend using warm water for the best results
	Olive oil	2 tablespoons	
	Salt	1 teaspoon	
	Sugar	3 tablespoons	
	Milk powder	2 tablespoons	
	Bread flour	560g	
	Yeast	1 teaspoon	
Beater	Flour	100g	5 minutes
	Caster sugar	100g	
	Margarine	100g	
	Egg	2pcs	

*Do not use your Stand Mixer to knead dough continuously for more than 4 minutes or exceed setting 2, as this may affect the operation of the Stand Mixer and its performance. The maximum amount of flour used for kneading dough should not exceed 800g (with approx. 400ml of warm water). For larger dough mixes such as this, use the Beater in the ON position for 30 seconds and then use the Dough Hook on setting 1 for 1 - 2minutes.

Cleaning & Care

Make sure you unplug the Stand Mixer before cleaning.

To clean the bowl, mixer heads and splash guard, wash in warm, soapy water. Allow to dry fully before using again.

The Stand Mixer and all included parts are **NOT** dishwasher safe.

To clean the Stand Mixer, wipe down with a clean, dry cloth. **DO NOT** get the Stand Mixer wet.

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Technical Information

Technical Information	
Non-stick bowl volume	4.5 litres
Power consumption	700W
Power supply	AC 220-240 V ~ 50-60Hz
Model number	LW-6827G2

Fuse & mains plug replacement (UK & Ireland only)

This appliance is fitted with a BS 1363 13-amp plug. If you have to replace the fuse, only use those that are ASTA or BSI approved to BS 1362 and with a rated current of 13 amps.
Should you need to replace the plug; the wires in the power cord are coloured in the following way:

Blue – Neutral Brown – Live Green & Yellow – Earth

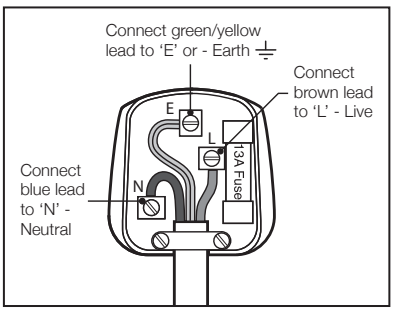
As the colours of the wires in the power cord may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire that is coloured green & yellow must be connected to the terminal in the plug that is marked with the letter E or by the earth symbol ⏚.

The wire that is coloured blue must be connected to the terminal that is marked with the letter N.

The wire that is coloured brown must be connected to the terminal that is marked with the letter L.

If the power lead is damaged, it must be replaced by a qualified electrician.



Disposal and the environment

This product is covered by the waste electrical and electronic equipment (WEEE) regulations. It should not be discarded with normal household waste, but taken to your local collection centre for recycling. For further information, please contact the local authority or approved disposal agency.

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Guarantee

This product is unconditionally guaranteed for one year against all defects of workmanship and materials. This guarantee does not affect your statutory rights. If you have any problems or queries about this product please contact JML.

UK Customer Services: 0800 781 7831 (Freephone)
ROI Customer Services: 041-978 0003 (Local rate)

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